


[locked/work] Snow day



standuponit
 **standuponit**

<https://standuponit.livejournal.com/2009-12-19> 11:47:00

MOOD: 😊 hungry

MUSIC: Frank Zappa - Dancing Fool

Snowed in? What to do, what to do.

I know! Potato pancakes!

Latkes or hash browns, whatever you call them, they are delicious. You can serve them with sour cream or applesauce or savory things or jam, or just salted and plain. (Though T. is a Yankee heathen and puts ketchup on hers. We shall not speak of it.)

When I was a kid and money was tight, Mom would get big bags of potatoes and cheap packaged flats of eggs from the grocery store, and we'd schlep them back to the cruddy apartment on Donna Street and she would make potato pancakes and fried eggs. I loved it; I mean, I knew it was poverty food, but you have to eat them fast, and so I would sit at the kitchen table and she'd keep the potato pancakes coming until I slowed down, and then she'd sit down and eat the last couple with me.

I ate these a lot in college: hot, filling, tasty, and cheap as dirt.

Now I have a food processor and they're easier!

It's not so much a recipe as a process--the ratio I use is four medium or two giant potatoes to one egg and one medium onion. (This is, of course, infinitely scalable.) I start a big skillet heating, and while it is doing its thing, I grate the potatoes and the onion, throw in a couple of cloves of minced garlic, and oregano and basil and cayenne and salt and black pepper to taste. By now, the skillet is hot, and it gets about an eighth of an inch of oil in the bottom. (My mom used canola oil or sometimes bacon grease or even Crisco--or lard, whatever was cheap. I use olive oil, but not extra virgin. You don't need the good stuff for this. I have done it with ghee, in a pinch. Hi, Rohit!)

When the oil is shimmer hot, the pancakes go in a few at a time. Do not crowd them! I like to make mine palm sized and about a

quarter inch thick. Tiny ones are cute and nicely crunchy, but too much work for the calorie value: I want to eat them, not decorate the tree!

Fry on one side until golden brown and nicely Maillarded, then turn over and do the other side. Remove, drain, salt, eat promptly. If you got it right they will be crunchy outside and creamy inside. Dance with joy around the kitchen because something so simple is so good.



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to=http%3A//www.flickr.com/photos/45206927%40N06/4197003767/](https://www.livejournal.com/away?to=http%3A//www.flickr.com/photos/45206927%40N06/4197003767/))

TAGS: [recipes](#)



This looks like a
good idea.

...

This.


...

Little guy's not
bad.

Gotta teach RHex
to smear.

6 comments




 **trollcatz**

December 19 2009, 17:41:08 UTC COLLAPSE

Mallarded? Ducks come and eat your potato pancakes? Nooooooo!



 **standuponit**

December 19 2009, 17:48:40 UTC COLLAPSE

Having undergone a Maillard reaction.

Which is to say, become flavorful and brown.

http://en.wikipedia.org/wiki/Maillard_reaction

Like your caramels!

(I appear to have dropped an I while typing and eating pancakes.)




 **trollcatz**

December 19 2009, 18:52:01 UTC COLLAPSE

As long as you didn't drop it in the pancakes while mixing. Because, eeuw, finding an eye in your pancakes, eeuw.

Saying "Produce a Maillard reaction" is so much cooler than just saying, "Brown." I think all recipes should be revised for increased coolness factor.




 **standuponit**

December 19 2009, 19:04:18 UTC COLLAPSE

So how high is the snow on that bunny now?



 **trollcatz**

December 19 2009, 19:18:18 UTC COLLAPSE

He levitated and did backflips until he was panting and splay-eared. So we took pity on him and dragged him back inside. Now he's very busy sleeping under the couch. (It is definitely over bunny-height in the back yard.)

I have peppermint schnapps in my cocoa. But I bet your Secret Ingredient would be even better!



 **standuponit**

December 19 2009, 19:39:51 UTC COLLAPSE

It's a bit harsh for drinking straight, and not sweet. Hmm....